

EMBUTIDOS

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RIOS

MORCILLA DE BURGOS WITH BEAN STEW

Ingredients:

- **Morcilla de Burgos RIOS**
- **Beans**
- **Onions**
- **Carrots**
- **Leeks**
- **Olive oil**
- **Garlic**
- **Salt**
- **Chorizo**
- **Pork rib**

Preparation:

The beans are placed in cold water to soak overnight. Place the Strained beans in a pot, together with the sliced onion, the carrot Cut into thin slices, the leeks washed and cut into strips, salt, a Dash of olive oil and cover everything with cold water.

Fry a couple of cloves of garlic together with a dash of olive oil And add this to the pot. Leave to cook, from time to time replacing The water lost through evaporation with cold water, but a couple of spoonfuls at a time so as not to interrupt the simmering (in this way the beans remain intact with their skins unbroken). Cook until the beans are soft but not mushy.

In another pot boil Morcilla de Burgos, the chorizo and the pork rib with abundant cold water. When the contents of both recipients are just right well-cooked, blend them together and wait a few minutes before serving so as the flavours mix.

Serve with green semi-sweet peppers ("guindillas") in vinegar.

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